



## **Black Label      Canapés & Small bites**

**from \$4.00+gst per item**

We recommend minimum 5 items for 1 hour and 8 items for 2 hours.

*Staffing and equipment are extra. Please contact our events team for a formal quote.*

*Ab Fab catering has a full liquor licence and offers a complete range of beverage packages.*

*Minimum 40 guests attending*

*Menu items are seasonal and subject to availability*

### **Cold items**

- Black olive tart dotted with Persian goats feta      (v)
- Prawn cocktail cups with radicchio      (gf)
- Caramelized crispy duck pancakes with fresh ginger and chilli julienne
- Herb pancakes with avocado butter and capers      (v)
- Wild mushroom frittata with porcini infused aioli      (gf)
- Olive and rosemary damper with Persian feta and caramelized figs
- Thyme and rabbit terrine slices with mustard fruit relish
- Stuffed baby capsicums on olive bread croutons with rocket
- Mango salad boats with mint labneh and pink peppercorns      (gf)
- Potato pikelets with smoked ocean trout
- Taco cups with chilli beans sour cream and guacamole      (gf)
- Lamb zucchini and vine leaf skewers      (gf)
- Chicken drumettes baked with preserved lemon and drizzled with bush honey      (gf)
- Pork sage and pancetta rolls      (gf)
- Salmon tartare with quail on dark rye toasts
- Watermelon feta and olive skewers with pistachio dukkah      (gf v)
- Seared Atlantic salmon picks marinated in sweet soy and ginger with fried shallots
- Sushi rice stacks topped with rare roasted wagu beef and sea urchin roe butter      (gf)
- Freshly shucked oysters with pickled ginger and sake      (gf)

### **Platters**

Mezze platter to include - zucchini fritters handmade vine leaves warm olives hummus fava bean dip and labneh balls in olive oil Served with sour dough breads and lavosh      (v)

Australian Cheese Board - Selection of fine Australian cheeses dried and fresh fruit and selected accompaniments Served with sour dough breads crackers and lavosh      (v)





### Hot items

Crispy strips of 5 spice pork belly with chilli soy paste dipping sauce  
Radicchio with lemon and dill risotto cakes (gf v)  
Toasted buffalo mozzarella and pancetta *croque-monsieur*  
Warm Indian spiced vegetable picks with harissa yoghurt (gf v)  
Fennel soup and fresh oyster shots sprinkled with fresh chervil (gf)  
Paella spoons with chicken breast and prawns on saffron risotto (gf)  
Chicken, grape and champagne pies (with leeks thyme and preserved lemon)  
Rabbit prune and pancetta pies  
Creamy soft polenta on pastry puffs with sautéed wild mushrooms (v)  
Steak and oyster pies  
Chicken parma in bamboo boats with parmesan shards  
Spicy pork and apple pasties in a gluten free pastry (gf)  
Warm hasselback potatoes with hazelnut and camembert (gf v)  
Mini beef wellingtons - sliced grilled beef steak with mushroom and shallot  
White bait fritters with roast artichoke mash  
Barbequed lamb cutlet with caraway spiced onion (gf)  
Salt and pepper quail

### Sweet options

Lime and coffee meringues with coffee butter  
Selection of petite cupcakes  
Chocolate cake with whisky soaked raisins  
Caramel tartlets  
Mini trifle cups

Please contact our events team for recommendations and to discuss your requirements.

(gf) – gluten free; (v) – vegetarian. Other dietary requirements can be catered for on request.

